

# Next steps

## Area specific skills and knowledge

		Bio Technology	DVC	Food Technology	Hard materials	Textiles	Digital/Video
Year 8	Literacy	Writing a basic recipe Research History Names for basic equipment Checking names of correct chemicals	Describe own design Architectural symbols Software specialist language Vertical and horizontal axis	Modifying and producing basic recipes to make healthier Reading and understanding nutritional labels and measurements	Understanding shape and form Materials and tool names Comparison of materials and tools, make decisions on right tool for the job	Subject specific vocab Parts of the machine Visual diagrams Interpreting and reading sewing patterns	Equipment knowledge Name camera shots Film-making conventions Reading/writing/editing a script/titles, oral dialogue, Interviews
	Numeracy	Writing chemical recipies Accurate measuring Measurement abbreviations Altering quantities	Structures language Internet research Convert m, cm, inches to mm Adding and subtracting areas Shape strength and rigidity, circles, squares, triangles, flats	Using measuring spoons, cups and electronic scales Converting measures Personal hygiene food safety	Marking out using rulers, squares, patterns	Spatial awareness Measuring with cm Adding and subtracting Editing sizes	Managing time, sound volume, adding and subtracting minutes, counting
	Health & Safety	How to smell chemicals safely Protection of surfaces Manage chemical spills PPE	Counting along rulers, measuring Correct use of hot glue guns Craft knives, safety rulers, scissors	safe and correct use of equipment, handling food Blending, mixing, chopping, slicing, grating, rolling, cooking, grilling, warming, microwaving, baking, stirring, mashing, topping	Safely using tools and machines Safe use of products Scroll saw, rasp, chisel, plane, sanding disc, dremel, drills, to shape timber and acrylic	Using equipment safely, scissors, iron, pins Basic stitches, straight stitch, lock, zig zag, pivot Threading machines	Safety, care of equipment, standards of behaviour
	Specialist skills	Using a hot plate/stoves/ thermometers Selecting appropriate containers Mixing ingredients Hand milling Litmus testing	Use of ArchiCAD, 3D modelling tools, TinkerCAD Assembling nets Test spaghetti models, apply findings	NZ Food and Beverage Classification System Food pyramid	Fibre optic impact on material Joining and sanding wood and acrylic	Creating seams Mitre corners Hemming Turning through	Framing, zooming, panning Transitions/animations Vision mixer, tape operator, audio mixer, mixing music, lighting
	Specialist knowledge	Water surface tension How different chemicals effect one another PH levels and skin	Knowledge of structures Applies knowledge to create feasible outcomes for real world issues (playground equipment)	Best before and use by dates Food groups, well balanced diet, exercise, nutrients, colours, taste, smell, touch	Shaping and engraving Applying finishes with stain and polyurethane	Stitching corners Sewing handles on Use of the machines Right and wrong side of fabric	Use of equipment mixer, camera, microphones, studio equipment
	Key competencies	Working in a group Working with a partner Observations of demonstrations Cleaning equipment	Listens to feedback and takes on other points of view Following instructions Listening, working together	Listening, following directions, Cooperating in groups ICT (publisher)	Listening, managing self	Input/output transformation of a system (sewing machine, iron) Construct product using production lines	Cooperate with others Follow instructions Lead and direct others Participating & contributing
Year 9	Literacy						
	Numeracy						
	Health & Safety						
	Specialist skills						
	Specialist knowledge						
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